

Easter Eggs - Peanut Butter

$\frac{3}{4}$ cup Peanut Butter

1 tsp vanilla

1 tsp salt

$1\frac{1}{3}$ c. sweetened condensed milk
(15oz. Can)

4 cups 10X sugar

Use food processor, if you have one.
Put in first four ingredients, then gradually add sugar. Blend until stiff, turn out and work rest of sugar in with hands. Shape into eggs, place

on wax paper or cookie sheet to dry. Then dip in choc. coating when ready.

Chocolate Coating

In double boiler, melt 8 squares semi-sweet chocolate (or same weight of choc. chips) and $\frac{1}{2}$ slab of parafin wax.

Dip eggs, let dry, decorate

Butter Cream Eggs.

$\frac{1}{2}$ c. margarine
1 tsp vanilla
1 tsp salt

($\frac{1}{2}$ -15 oz can)
 $\frac{2}{3}$ cup sweetened condensed milk
6 cups 10X sugar

Proceed as above.